

Risotto Ai Funghi

(Mushroom Risotto)

Ingredients

250g fresh mushrooms – Oyster, Chanterelles, Common (or your favourite variety)

100g butter

Olive oil

400g risotto rice (Carnaroli or Vialone Nano)

1 small white onion 2 cloves garlic

150ml white wine

1.5 litres stock (Chicken or Vegetable)

50g dried porcini mushrooms

500ml boiling water to soak porcini (reserve the liquid)

100g Parmigiano Reggiano (grated)

2tbsp finely chopped parsley

Salt to taste

Method

Soak the porcini mushrooms for at least 20 minutes. Remove from water, reserve the porcini stock and chop the porcini.

Cut or tear the fresh mushrooms, melt 1 tbsp butter with olive oil in a pan with 1 clove of garlic and saute' mushrooms until golden, put aside.

In a pan add olive oil and sweat the onion until soft but not brown.

Add the rice and coat in the oil onion mixture, do not brown the rice it should become a little translucent.

Add the white wine and let it evaporate.

Add all of the reserved porcini stock to the rice and stir immediately until absorbed into the rice. Continue to add a ladle full of the chicken or vegetable stock until the rice is cooked just al dente (around 20 minutes).

Turn off heat add last ladle of stock, then add the cheese, parsley and 1 tbsp butter.

Stir vigorously and shake the pan at the same time to obtain a creamy consistency.

Put lid on and let rest for a few minutes before serving.

Serve and top with a little more parmesan cheese and parsley.